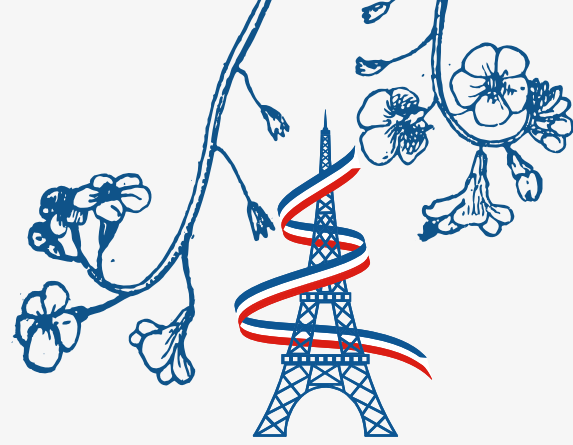




**Lakeside Lodge**  
Golf & Country Club

# French Night

FRIDAY 24TH JANUARY 2025



## Starters

<b>CHICKEN LIVER PARFAIT</b> <i>Caramelised Onion Chutney and Toasted Sourdough Bread (GF Available)</i>	7.95
<b>ESCARGOT</b> <i>Snails cooked in Garlic &amp; Herb Butter with Warm French Bread &amp; Salted Butter</i>	<b>MARKET PRICE</b>
<b>CLASSIC FRENCH ONION SOUP</b> <i>Gruyere cheese croutons and a Crusty Baguette (GF Available)</i>	6.95
<b>MOULES MARINIERE</b> <i>Mussels cooked in a Cream &amp; Garlic Sauce With Crusty Bread (GF Available)</i>	9.95
<b>TOMATO &amp; GOATS CHEESE TART</b> <i>Rocket, Swiss Chard Salad &amp; Parsley Oil</i>	6.65

## Mains

<b>PAN FRIED DUCK BREAST</b> <i>Fondant Potato, Cauliflower Puree, Tenderstem Broccoli, Parsley Oil and a Red Wine &amp; Cherry Jus (GF)</i>	19.95
<b>BOEUF SHORT RIB BOURGIGNON</b> <i>White Truffle Pomme Puree, Glazed Carrots, Fine Green Beans, Pancetta &amp; Baby Onions (GF)</i>	19.95
<b>ROAST RACK OF LAMB</b> <i>Dauphinoise Potatoes, Braised Red Cabbage, Glazed Baby Carrots &amp; Redcurrant Jus (GF)</i>	22.95
<b>PAN FRIED CHICKEN SUPREME</b> <i>Lyonnaise Potatoes, French Green Beans, Pea &amp; Pancetta A la Francaise Sauce (GF)</i>	18.95
<b>VEGETARIAN COQ AU VIN</b> <i>Creamy Mash Potato &amp; Crusty Bread (GF)</i>	14.95

## Desserts

<b>FRENCH VANILLA CREME BRULEE</b> <i>With Homemade Shortbread Biscuits (GF Available)</i>	7.00
<b>PANNA COTTA</b> <i>With Cinnamon Poached Pear &amp; Vanilla Ice Cream (GF Available)</i>	7.00
<b>FLAN PATISSIER</b> <i>French Custard Tart With Chantilly Cream &amp; Fresh Fruit</i>	7.00
<b>APPLE TARTE TATIN</b> <i>With Double Pouring Cream</i>	7.00
<b>CHEESE BOARD</b> <i>Brie, Roquefort &amp; Gruyere with Grapes, Caramelised Onion Chutney &amp; Crackers</i>	9.95

